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Food and Drink—Utensils Used to be Thoroughly Cleansed. (Reg. Bd. of H., May 5, 1914.)

Resolved, That section 49b of the Sanitary Code be, and the same is hereby, adopted so as to read as follows:

SEC. 49b. All utensils used in the preparation, service, and sale of any food or drink intended for human consumption shall be properly cleansed after being used, and no such utensil shall, under any circumstances, be used a second time unless it shall have been, after the previous use thereof, so cleansed. In such cleansing the use of water which has become insanitary by previous use is prohibited.

Ice Cream—Manufacture and Storage. (Reg. Bd. of H., Apr. 21, 1914.)**EQUIPMENT.**

1. Side walls and ceilings of rooms in which ice cream is manufactured or stored shall have a surface of smooth, hard material, or kept well painted at all times with waterproof paint, and they shall be tight. The floors shall be made of impermeable material, preferably cement. The floors shall be sloped to one or more drains which are properly trapped and sewer connected.

2. All windows shall be properly screened with an equivalent of 18-mesh copper waterproof screens; said screens shall be kept clean at all times. During the fly season, the doors shall be provided with proper screens.

3. The room or rooms must be provided with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed in boiling water or sterilized by steam.

4. Vessels used in the manufacture and sale of frozen products shall not be employed for any other purpose.

5. Lavatories and washrooms shall be adjacent to toilet rooms, shall be supplied with soap, running water, and fresh towels daily for each employee, and shall be maintained in a sanitary condition. Workmen before commencing work and after visiting the toilet room shall wash their hands and arms thoroughly in clean water.

6. Dressing rooms shall be provided, separated from the room in which manufacturing is conducted.

7. All establishments in which ice cream is manufactured shall be adequately ventilated and sufficiently lighted naturally or by artificial means.

8. No person shall be allowed to live or sleep in any building used as a factory or shop, unless the factory or shop is separated by impervious walls without doors or windows or other openings leading directly from the parts of the building used for living or sleeping purposes.

9. No horses, cows, or other animals shall be stabled or kept in any building where ice cream is made, unless the factory or shop is separated from the places where the horses, cows, or other animals are stabled or kept by impenetrable walls and without doors, windows, or other openings.

METHODS.

10. All establishments shall be equipped with facilities for the proper cleansing of the hands of operators. All persons, immediately before engaging in the mixing of the ingredients entering into the composition of frozen products or its subsequent freezing or handling, shall thoroughly wash his or her hands and keep them clean during such manufacturing and handling.